

Vinegar pie

Beat 3 egg yolks until thick - lemon-colored. Add 3 egg whites + beat again. Add  $\frac{1}{4}$  c flour, 2 c light brown sugar,  $\frac{1}{8}$  t salt, mixing well. Add  $2\frac{1}{2}$  c. boiling water a little at a time, stirring constantly. Blend in 3T molasses,  $\frac{1}{4}$  c butter. Stir in  $\frac{1}{2}$  c cider vinegar, 1t vanilla,  $\frac{1}{2}$  t cinnamon, pinch nutmeg. Pour into 9" unbaked crust; bake @  $350^{\circ}$  until set ( $\frac{1}{2}$  hr or more?).

Amber pie

Blend together 3 egg yolks +  $\frac{1}{2}$  c ea. cream + strawberry jam. Stir in  $\frac{1}{4}$  t salt, 2T melted butter, 1t vanilla. Pour into unbaked 9" shell. Bake @  $325^{\circ}$  35-40 min or until filling thickens. Beat 3 egg whites w/  $\frac{1}{2}$  c sugar until stiff. Frost the pie, bringing the meringue out to cover entire surface. Bake @  $350^{\circ}$  until golden.

Pomcalces

Beat 2 eggs; add 2 c rich milk, 5T melted butter or dripping. Stir into 2 c flour sifted w/ 3T sugar, 1T baking powder,  $\frac{1}{4}$  t salt. Do not overbeat. Chest ga.

Stiff gingerbread

cream  $\frac{1}{3}$  c ea. butter, brown sugar. Beat in 1 egg,  $\frac{1}{2}$  c molasses. Combine  $1\frac{3}{4}$  c. flour, 2t ginger,  $\frac{1}{2}$  t cinnamon,  $\frac{1}{8}$  t mace,  $\frac{1}{2}$  t salt,  $\frac{1}{2}$  t baking soda } mix well. Chill + roll out on lightly floured board to  $\frac{1}{4}$ ". Lay onto greased + floured baking pan; bake @  $350$  for c 20 min.

DRIED APRICOT PIE

Wash 1 lb dried apricots in warm water. Cook w/ water to cover, simmering until water gone (c 30 min). Cool. Add 2 beaten egg yolks to 4T butter creamed w/  $1\frac{1}{2}$  c sugar. Add  $\frac{1}{4}$  t cinnamon,  $\frac{1}{8}$  t salt. Stir together 3T cream, apricots, egg mixture. Spoon into unbaked 9" crust. Bake @  $350^{\circ}$  until firm (30 min or more). Beat egg whites w/ 4T sugar until stiff. Pile upon cooled pie. Brown @  $325^{\circ}$  for 20 min.

CARROT PIE

Combine 1c mashed cooked carrots,  $\frac{2}{3}$  c l. brown sugar, 2T honey, 1 c cream or milk,  $\frac{1}{8}$  t salt, 2 beaten eggs,  $\frac{1}{2}$  t ginger,  $\frac{1}{2}$  t cinnamon. Blend smooth. Pour into unbaked 9" crust. Dust w/ nutmeg. Bake @  $400^{\circ}$  until filling firm.

BIRD'S NEST PUDDING

Drain 2 pts canned peaches. Put in bottom of buttered 2qt baking dish. Mix 3T sugar, 2T butter, 1 egg, beaten, 1c milk, 1c flour, 1t baking powder,  $\frac{1}{4}$  t cinnamon. Pour atop peaches. Bake @  $350^{\circ}$  35-40 min.

APPLE SNOW

Beat 2 egg whites w/ 1c sugar +  $\frac{1}{8}$  t cream of tartar. Add 1c applesauce,  $\frac{1}{8}$  t salt,  $\frac{1}{2}$  t vanilla or lemon extract. Beat well; spoon into serving dishes + chill.

# COCOA CAKE

Mix together 4T cocoa  
2T sugar  
2T water

cook together 1 min

cream together 4T butter  
and  $\frac{2}{3}$  c sugar  
beat in 1 egg  
until mixture is light & fluffy

Combine  $\frac{1}{2}$  c flour  
and 2t baking powder  
sift together  $\frac{1}{2}$  t baking soda  
 $\frac{1}{8}$  t salt

stir together

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add  $\frac{1}{2}$  c rich milk + 1t vanilla. beat 1 min. Pour into greased & floured  
9x5x3 loaf pan. Bake @ 350° about 25 min. Frost. Recipe maybe doubled.

# RED DEVIL'S FOOD CAKE

Sift together 2c flour,  $\frac{1}{8}$  t baking soda, 1t baking powder,  $\frac{3}{4}$  t salt,  $\frac{1}{4}$  t each <sup>cinnamon</sup> nutmeg, cloves, 1c sugar.

Add 1c brown sugar, 1c sour cream, 2 eggs one at a time. Beat 2 min.

Melt 3 squares baking chocolate in  $\frac{1}{2}$  c boiling H<sub>2</sub>O, stir in 3T melted butter. Add this to above batter.

Beat 1 min. Stir in vanilla. Spoon into 2 greased & floured 9" <sup>layer</sup> pans. Bake @ 350° for 25-30 min.

# FROSTING

Boil  $\frac{1}{4}$  c sugar in 2T H<sub>2</sub>O for 1 min; add 2 squares chocolate. Cool. Beat in 1 egg,  $2\frac{1}{2}$  c. powdered sugar, 3T butter. Beat until creamy.

# 1-2-3-4 cake

Cream together 1c butter, 2c sugar. Add 4 egg yolks, beating well. Stir in 1t vanilla or lemon extract. Beat 2 min. more.

Sift together 3c flour, 4t baking powder, 1t salt. Add to above mixture in 3 batches, alternating w/  
1c milk ( $\frac{1}{2}$  c x 3). Beat + stir until velvety.

Beat egg whites until stiff and fold in. Pour into 3 8" layer pans well greased & floured.

Bake @ 375 for 25-30 min.

# CREAM CHOCOLATE FROSTING

Blend 4oz baking chocolate w/  $\frac{1}{2}$  c milk in top of double boiler. Warm over low heat until choc. melts. Add 1t c sugar,  $\frac{1}{8}$  t salt. Cook ca 12 min or until sugar is dissolved. Combine 2 egg yolks w/  
 $\frac{1}{4}$  c sugar, beat well. Pour hot mixture over yolks; add 3t butter and return to fire for 1 or 2 min  
stirring constantly. Stir in  $\frac{1}{4}$  t vanilla and let cool slightly. Beat until thick & creamy.

# BROWN SUGAR CHOCOLATE ICING

Combine 1c brown sugar, 4T cocoa, 3 slightly beaten egg yolks, 1c light cream, 1T butter.  
Cook until thick over med. heat. Stir in nuts &/or raisins,  $\frac{1}{2}$  c. each, if desired. Beat to cool.

# SNOW ICE CREAM

Mix in LARGE bowl: 1 qt cream, 1c sugar,  $\frac{1}{8}$  t salt, 1t vanilla. When sugar is dissolved,  
stir in fresh, clean snow until mixture is thick.

# Custard cream pie

Scald 2c rich milk over H<sub>2</sub>O, add to mixture of  $\frac{1}{2}$  c sugar, 5T flour,  $\frac{1}{4}$  t salt, stirring carefully.  
Pour into double boiler; stir until thick. Cover and simmer 20 min, stirring occasionally. Beat 4 egg yolks.  
Add to them a little of the hot mixture, and add them to the double boiler. Cook 3 min. Beat in 1T butter and  
 $\frac{1}{2}$  t vanilla. Cool partly + pour into baked 9" pie crust.  
Beat 4 egg whites stiff, adding 4 to 6T sugar. Frost the pie + bake in 325° oven until meringue is browned.

# Shoo Fly pie

blend together  $\frac{1}{2}$  c flour,  $\frac{1}{2}$  c butter,  $\frac{3}{4}$  c brown sugar until crumbly. (cinnamon)

Line 9" pie pan w/ unbaked crust.

Mix  $\frac{1}{2}$  c molasses,  $\frac{1}{2}$  t baking soda,  $\frac{1}{2}$  c boiling H<sub>2</sub>O. Pour into crust + sprinkle crumb mixture on top.

Bake @ 400° 8-10 min; lower heat to 325° and bake 35-40 min. a more.

# Virginia Buttermilk Pie

Beat 2 eggs. Combine 1c sugar,  $\frac{1}{4}$  t salt,  $\frac{1}{4}$  t nutmeg, 1T flour, 2t vanilla,  $\frac{3}{4}$  c melted butter.

Stir 1t cider vinegar into 1c buttermilk. Blend all ingredients.

Bake in 9" unbaked crust in 350° oven until filling is set ( $\frac{1}{2}$  hr?)